

Herederos
del Marqués de

Riscal



HEREDEROS DEL
MARQUÉS DE RISCAL

WINE-MODERATION (10)
Art. 02. 01. 000

FRANK GEHRY SELECTION 2019

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Others

ALC./VOL	15°
Total Acidity	3.7

pH	3.37
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AGEING

26 months in French casks.

FOOD MATCHES

This wine goes well with ham, medium-strength cheeses, casseroles which are not too spicy, pulse dishes, poultry, red meat, grilled and roast meat.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

A cherry-coloured wine, good depth of colour, almost opaque, with hardly any signs of evolution. An intense complex nose, with notes of ripe, dark fruit, balsamic nuances and a slightly mineral base. On the palate it is very well structured, with a fresh sensation and an outstanding concentration of polished tannins which give a warm, unctuous mouth-feel with a long, lingering finish in which you can discover the toasted notes from the cask-ageing in fine French oak.

A wine with tannin backbone and marked acidity augur well for good future bottle ageing, very much in the style of the Riscal wines from the beginning of the 20th century.



FEATURES

The Gehry Selección wine is the result of a careful selection of grapes from our own vines, over 80 years old. After careful tilling of the vineyards during the summer, ripening of the grapes is supervised following the rules applied in Marqués de Riscal, selecting the harvest, berry by berry on our manual sorting tables so as to achieve this magnificent and exclusive 2019 Vintage Selección Frank Gehry wine.

2019 VINTAGE

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction.

Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.

CONTAINS SULPHITES

